

CLAIMS

1. A method for producing thermally processed meat products for thermal processing operations having improved moisture content, flavor and texture, comprising the steps of;

providing a meat source;

creating a first mixture in a chamber including at least water, a phosphate, a salt and at least a first starch and a liquid fat source ranging from about 1 to about 3 percent of the marinade;

adding said meat source to said first mixture in said chamber;

pulling a vacuum in said chamber;

infusing said meat source with said first mixture to create a marinated meat;

discharging said marinated meat; and

cooking said marinated meat in said container.

2. A method for producing thermally processed meat products as recited in claim 1, wherein a second starch is provided and said first and second starches have different gelatinization points.

3. A method for producing thermally processed meat products as recited in claim 1, wherein the phosphate includes sodium tripolyphosphate, sodium phosphates or combinations thereof.

4. A method for producing thermally processed meat products as recited in claim 1, wherein the mixture includes a protein source.

5. A method for producing thermally processed meat products as recited in claim 4, wherein the protein source is selected from soy protein, isolated soy protein, whey protein, wheat protein, rice protein, corn protein, oat protein or mixtures thereof.

6. A method for producing thermally processed meat products as recited in claim 1, wherein the meat source is selected from chicken, beef, pork, lamb, bison, alligator, fish, shell fish, mollusks and mixtures thereof.

7. A method for producing thermally processed meat products as recited in claim 1, wherein the vacuum is pulled to a minimum of 22 inches.

8. A method for producing thermally processed meat products as recited in claim 1, wherein a second mixture is added and is selected from broth, soup, sauces, flavoring fluids and combinations thereof.

9. A method for producing thermally processed meat products as recited in claim 1, wherein the thermal processing operations are canning and retorting.

10. A method for producing thermally processed meat products as recited in claim 1, wherein the coating is done by tumbling.

11. A method for producing thermally processed meat products as recited in claim 1, comprising the further step of after infusing the meat source, cooking the marinated meat.

12. A method for producing thermally processed meat products as recited in claim 1, including a further step of after discharging the marinated meat, cutting the marinated meat and then freezing the cut marinated meat.

13. A method for producing thermally processed meat products as recited in claim 1, wherein the liquid fat source is selected from a group including chicken fat, soybean oil, palm oil, coconut oil, sunflower oil, corn oil and combinations thereof.

14. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation comprising;

first and second starches, said first and second starches making up less than 25% by weight of the marinade solution;

a phosphate selected from potassium phosphate, sodium phosphate and mixtures thereof;

a salt selected from sodium chloride, potassium chloride and mixtures thereof;

a fat source provide in an amount ranging from about 1 to about 3 percent by weight of the marinade;

water; and

wherein said solution is infused into a meat source to stabilize processing yield of said meat source through thermal processing.

15. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein said marinade solution includes a protein source selected from soy protein, isolated soy protein, whey protein, wheat protein, rice protein, corn protein, oat protein or mixtures thereof.

16. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein said meat source is selected from chicken, beef, pork, lamb, bison, alligator, fish, shell fish, mollusks and mixtures thereof.

17. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein said first starch has a gellatinization temperature of less than 175°F and said second starch has a gellatinization temperature of about 200°F or greater.

18. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein said processing yield results in an improvement of between 7 and 9%.

19. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein said solution is infused under elevated heat and pressure.

20. A marinade solution for use with thermally treating meat products to stabilize yield in a canning or retorting operation as recited in claim 14, wherein the meat source under elevated heat does not exceed an internal temperature of more than 165°F.

21. A meat product of the method of claim 1.

22. A meat product as recited in claim 21, wherein the meat product is selected from chicken, beef, pork, lamb, bison, alligator, fish, shell fish, mollusks and mixtures thereof.